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French Baguettes

Great eaten fresh from oven. Used to make sub sandwiches, etc. Prep Time: approx. 15 Minutes. Cook Time: approx. 25 Minutes. Ready in: approx. 1 Hour 50 Minutes. Makes 2 baguettes (12 servings).

Printed from **Allrecipes**, Submitted by **Judy Taubert**

1 cup water	1 1/2 teaspoons bread machine yeast
2 1/2 cups bread flour	1 egg yolk
1 tablespoon white sugar	1 tablespoon water
1 teaspoon salt	

Directions

- 1 Place 1 cup water, bread flour, sugar, salt and yeast into bread machine pan in the order recommended by manufacturer. Select Dough cycle, and press Start.
- 2 When the cycle has completed, place dough in a greased bowl, turning to coat all sides. Cover, and let rise in a warm place for about 30 minutes, or until doubled in bulk. Dough is ready if indentation remains when touched.
- 3 Punch down dough. On a lightly floured surface, roll into a 16x12 inch rectangle. Cut dough in half, creating two 8x12 inch rectangles. Roll up each half of dough tightly, beginning at 12 inch side, pounding out any air bubbles as you go. Roll gently back and forth to taper end. Place 3 inches apart on a greased cookie sheet. Make deep diagonal slashes across loaves every 2 inches, or make one lengthwise slash on each loaf. Cover, and let rise in a warm place for 30 to 40 minutes, or until doubled in bulk.
- 4 Preheat oven to 375 degrees F (190 degrees C). Mix egg yolk with 1 tablespoon water; brush over tops of loaves.
- 5 Bake for 20 to 25 minutes in the preheated oven, or until golden brown.

Cervelle de Canut
Silkweaver's Brain

Ingredients

- 1 lb curd cheese or farmers cheese
- 2 TBS olive oil
- 1 garlic clove, chopped
- 2 TBS chopped chervil
- 4 TBS chopped parsley
- 2 TBS chives
- 1 TBS chopped tarragon
- 4 shallots, finely chopped

1. Beat the cheese with a wooden spoon, until creamy.
2. Add the olive oil and garlic and mix well into the cheese.
3. Add the herbs and shallots and mix.

To Serve: Season well with some sea salt and fresh, coarsely ground pepper and serve with pieces of toast or bread.

Cheese Puffs *(Gougères)*

1 c. all-purpose flour
1/2 t salt
1/2 t black pepper
1/2 t thyme
Pinch cayenne pepper
1 c. whole milk
4 oz. unsalted butter, cut into 1/2" cubes
5 extra-large eggs, at room temperature
6 oz. Parmesan cheese, freshly grated
1/2 c. grated Gruyere cheese

Preheat oven to 425 degrees F. In a medium bowl, combine the flour with the salt, black pepper, thyme, and cayene. Set aside.

In a large saucepan, combine the milk and the butter. Bring to a boil over high heat. Remove the pan from the heat when the butter melts and add the seasoned flour all at once. With a wooden spoon, stir vigorously just until the dough masses into a ball and does not cling to the sides of the pan.

Transfer the dough to a large mixer bowl. On medium speed, beat in the eggs, one at a time. Stir after each addition until the egg is completely absorbed. Continue this process until 4 of the eggs have been used. The dough should be smooth and satiny. Add the Parmesan and Gruyere cheeses to the dough and beat in thoroughly.

Spoon 2 teaspoons of dough about 1" in diameter onto buttered baking sheets, setting the gougères about 1-1/2" apart. Beat the

remaining egg and, with a pastry brush, lightly brush the tops to glaze.

Bake for 10 minutes, rotating the baking sheets halfway through, until the gougeres reach a rich golden brown. Let cool slightly. Serve immediately.

Chèvre (goat cheese) & Spinach Dip

Makes 2 cups dip.

Ingredients

- 5 oz. baby spinach, very well cleaned & dried
- 1/4 cup mint leaves
- 4 green onions, sliced
- 1/2 cup [crème fraîche](#) or sour cream
- 1 Tablespoon lemon juice
- 10 oz. soft goat's cheese, at room temperature, cubed
- freshly ground black pepper
- Accompaniments: fresh or toasted, sliced baguettes, crackers, vegetables

1. Place the spinach, mint, green onion, sour cream and lemon juice in a food processor and purée until smooth.

2. Scrape down the sides of the bowl; add the goat cheese and pepper and process until smooth. Taste and adjust seasonings.

To serve:

Put the dip into a decorative bowl. Place on a serving tray with your choice of accompaniments.

Chicken Cordon Bleu

Source: Better Homes and Gardens

Ingredients

- 5 medium skinless, boneless, chicken breast halves
- 1 5-ounce container semisoft cheese with garlic and herbs
- 2-1/2 ounces very thinly sliced fully cooked ham
- 1/2 cup fine dry seasoned bread crumbs
- 1 tablespoon snipped fresh parsley
- 1/2 cup milk
- Nonstick spray coating
- 1 tablespoon margarine or butter, melted



Directions

- 1.** Place each chicken breast half, boned side up, between pieces of clear plastic wrap. Working from the center to the edges, pound lightly with the flat side of a meat mallet to 1/4-inch thick. Remove plastic wrap. Spread chicken with cheese. Place ham, cutting to fit, over each chicken breast. Fold in the long sides of the chicken and roll up into a spiral starting from the short edge. Secure with wooden toothpicks.
- 2.** Combine bread crumbs and parsley in a shallow dish. Dip chicken rolls first in milk and then into the bread crumb mixture to coat.
- 3.** Spray a 2-quart rectangular baking dish with nonstick coating. Place chicken rolls, seam side down, in prepared baking dish. Drizzle with melted margarine or butter.
- 4.** Bake in a 400 degree F oven for 30 to 35 minutes or until lightly browned and chicken is

tender and no longer pink. Remove rolls and chill for 1 to 24 hours.

5. To serve, slice each roll crosswise into 1/2-inch-thick slices. Serve chilled. Makes about 40 servings.

Chicken Cordon Bleu

4 skinless, boneless chicken breast halves

6 slices Swiss cheese

4 slices cooked ham

1/4 tsp. salt

1/8 tsp. ground pepper

1/2 cup seasoned bread crumbs

1. Preheat oven to 350 degrees. Coat a 7 x 11 inch baking dish with nonstick cooking spray.
2. Pound chicken breasts to 1/4 inch thickness.
3. Sprinkle each piece of chicken on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast, and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with bread crumbs.
4. Bake for 30 to 35 minutes, or until chicken is no longer pink. Remove from oven, and place 1/2 cheese slice on top of each breast. Return to oven for 3 to 5 minutes, or until cheese has melted. Remove toothpicks, and serve immediately.

Croissants

From [*Wolfgang Puck's Modern French Cooking for the American Kitchen*](#) ([Canada](#), [UK](#)), by Wolfgang Puck.

Everybody thinks croissants were invented by the French, but it was in Budapest in 1686 that the first croissant was born. I recommend doubling this recipe, since croissants can be baked, immediately frozen, and reheated as needed. (Reheat in a 350°F (175°C) oven for 5 minutes, or until the crust is crisp. They will always taste fresh if this procedure is followed.)

Ingredients:

1 pound all-purpose flour
4 Tbsp sugar
1 tsp salt
1/2 ounce fresh yeast (or 1 Tbsp dry)
1-1/4 cups milk
12 ounces unsalted butter, at room temperature
1 egg, lightly beaten, for egg wash

Instructions:

Using the dough hook of an electric mixer, combine flour, sugar, and salt in the bowl.

Dissolve the yeast in 1 cup lukewarm milk. Add to the flour mixture, together with the remaining milk, and mix until dough forms a ball.

Remove dough hook. Cover bowl with plastic wrap and allow dough to rest for 1 or 1-1/2 hours, until double in bulk. Punch down the dough and refrigerate it, covered, for 30 minutes.

Mold the butter into a block. Remove the dough from the refrigerator. Cut a deep cross in the dough. Spread out the sections of dough so that the center is the thickest part. Roll it in opposite directions to form a four-leaf clover, keeping the center thicker. Place the block of butter diagonally in the center of the cloverleaf and bring the edges of the dough to the center, enclosing the butter completely. Wrap tightly in plastic wrap and chill for 1 hour.

To make the turns, place the chilled dough on a lightly floured surface. Pound lightly and evenly with your rolling pin to make the dough malleable. Roll out into a rectangle approximately 9 by 16 inches. With the 9-inch side in front of you, fold into thirds, starting with the bottom third and folding over the top third. You have now completed the first turn. Turn the dough so that the narrow end faces you, keeping the seam on your right (a quarter turn). Again, roll out the dough into a rectangle approximately 9 by 16 inches, and again fold into thirds. You have now completed two turns. Wrap in plastic wrap and refrigerate for 30 minutes.

Pound the dough evenly and again roll out into a 9-by-16-inch rectangle. Complete two more turns to make four turns. Wrap in plastic wrap and refrigerate for 50 to 60 minutes.

Preheat oven to 400°F (205°C) .

Roll out dough into two rectangles 1/6 inch thick. Cut into triangles and shape into crescents. Put them on a baking sheet and allow to rise for 20 minutes.

Brush each croissant with egg wash and bake for 15 minutes, or until golden brown.

Yield: Makes 24 croissants

Croque monsieur

2 thin slices bread (from a sandwich loaf)
1 Tbsp. butter
1 slice Gruyère cheese
1 slice cooked ham
butter for frying

Remove crusts from the slices of bread. Butter both on one side only. Place the Gruyère cheese on the buttered side of one piece of bread, top with the ham and cover with the second slice of bread. Fry the sandwich in hot butter until it is golden. Drain well and serve very hot.

Etouffade de Pommes de Terre (Smothered Potatoes)

Recipe By : A Culinary Journey in Gascony

Serving Size : 4 Preparation Time :0:00

Categories : French Potatoes
Restaurant/Chef

Amount	Measure	Ingredient -- Preparation Method
8		potatoes -- peeled, cut lg chunk
2	Tbsp	olive oil
2		onions -- chopped
2		shallots -- chopped
4	oz	ventreche, bacon or salted ham
1	tsp	fresh thyme -- chopped
1		bay leaf
1	Tbsp	all-purpose flour
1	c	chicken broth or water

1 Tbsp salt and pepper
parsley -- chopped

In a heavy bottomed covered pot, heat oil over medium heat. Add the onions and shallots, the ventreche, bacon, or ham, thyme, and bay leaf.

Stir and let cook about 10 minutes. Sprinkle the flour over the mixture and stir until brown.

Add the potatoes, broth or water, salt and pepper. Mix well with a wooden spoon. Cover the casserole and let cook slowly about 45 minutes, stirring often to keep it from sticking.

Serve on a warm plate and garnish with chopped parsley.

Fougasse

This recipe for fougasse, the French version of the Italian focaccia bread, is topped with mixed herbs. The flat bread can be slashed to form shapes (a leaf, tree, or wheat stalk), or the slits can be cut to form a lattice, making the bread easy to pull apart. Makes 2 flat loaves (20 servings).

Printed from **Allrecipes**, Submitted by **Connie**

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 teaspoon active dry yeast
4 cups all-purpose flour

1/2 tablespoon dried thyme
1/2 tablespoon dried rosemary
2 tablespoons sea salt
4 tablespoons olive oil

1/2 tablespoon dried basil 2 tablespoons cornmeal
1/2 tablespoon ground savory

Directions

- 1** Pour water into a large bowl. Sprinkle yeast into water, and let it stand undisturbed until dissolved. Stir in 1 cup flour, 1 tablespoon herbs, sea salt, and 2 tablespoons oil until well blended. Mix in the flour, 1 cup at a time until a thick and somewhat sticky dough forms.
- 2** Turn the dough out onto a lightly floured surface, and knead until smooth and elastic. Form into a ball, and place into an oiled bowl. Flip the dough to coat the surface. Cover the bowl with a clean dishtowel, and let it rise until doubled, about 1 hour.
- 3** Punch dough down, and divide in half. Shape into an irregular ovals, about 1 1/2 inch thick. Sprinkle cornmeal over 2 baking sheets; transfer dough to pans. Brush each loaf with olive oil, and sprinkle the remaining herbs on top. Make several slashes in the bread, cutting through the dough with a knife. Cover the loaves with clean dishtowels. Let rise again until the dough begins to rise again, about 20 minutes.
- 4** Place baking sheets into a preheated 450 degree F (220 degree C) oven. Quickly splash a small amount of water onto the floor of your oven to create steam, and close the oven

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Goat Cheese and Green Onion Tart

Makes 8 servings

Ingredients

- 1 refrigerated pie crust
- 1 Tablespoon unsalted butter
- 24 green onions, cut into 1/2-inch lengths
- 2 garlic cloves, chopped
- 1/4 cup chicken stock
- 1/4 lb. fresh goat cheese
- 1/2 cup sour cream
- 2 eggs
- 1/2 teaspoon chopped fresh thyme (reserve a few sprigs for a garnish)

- salt and freshly ground black pepper

Preheat oven to 450°F.

1. Line a 9-inch tart pan with a removable bottom with the pastry. Crumple a piece of wax paper and line the bottom of the tart. Fill with pie weights or dried beans and bake for 9-11 minutes or until golden. Remove from oven, remove the weights/beans and paper and cool.
2. While the shell is baking start the filling: Melt the butter in a sauté pan over med-high heat. Add the green onions, garlic and stock and stir.
3. Reduce heat to low; cover and cook 15 minutes, or until the onions are soft.
4. In a bowl, mash together the goat cheese and sour cream until well mixed.
5. Add the eggs and thyme and mix well.
6. Uncover the green onions. Increase to high heat and cook until the liquid has evaporated.
7. Stir the onions into the cheese mixture and season with salt and pepper.
8. Pour into the cooled shell and bake for 25-35 minutes. A skewer inserted into the center of the tart should come out clean.

To serve:

Cut into wedges and garnish each with a thyme spring. May be served warm or at room temperature.

Gougères (Cheese Puffs)

This Burgundian pastry is found in other districts of France as well. The French serve it for lunch with a mixed green salad and red wine.

- 1 C. milk
- 4 Tbsp. butter or margarine
- ¼ tsp. salt
- dash of pepper
- 1 C. all-purpose flour
- 4 eggs
- 1 C. (4 oz.) shredded Gruyère or Swiss cheese

In a 2-3 quart pan, combine milk, butter, salt and pepper. Place on high heat and bring to a boil. add flour all at once, reduce heat to medium, and cook, stirring, until mixture leaves sides of pan and forms a ball (about 2 minutes). Remove pan from heat and beat in eggs, one at a time, until dough is smooth and well blended. Beat in ½ cup of the cheese. (Or put cooked dough in a food processor and add eggs, one at a time; then add the ½ cup cheese).

With a large spoon, mound 6 to 8 equal portions of dough in a circle on a greased baking sheet, using about three-quarters of the dough. Each ball of dough should just touch the next one. With remaining dough, place a small mound of dough on top of each larger mound. Sprinkle with the remaining ½ cup cheese.

Bake on the center rack of a 375 degree oven for about 55 minutes or until puffs are lightly browned and crisp. Makes 6-8 servings.

Gratin d'Épinards aux Champignons

Spinach & Mushroom Gratin

Ingredients

- 2-1/4 lbs. fresh spinach, trimmed and washed
- 7 oz. mushrooms, cleaned and cut into thin slices
- 2 garlic cloves, peeled
- 6 Tablespoons unsalted butter

- 3 Tablespoons heavy cream
- 1 egg yolk
- pinch of freshly grated nutmeg
- salt and freshly ground black pepper

1. Melt 4 tablespoons of the butter over high heat to the noisette stage. (Butter should be a hazelnut brown color). Add the garlic cloves and the spinach. Season with salt and nutmeg.
2. Cook over high heat about 10 minutes or until all the liquid has boiled away.
3. Transfer the spinach to a gratin dish and remove the garlic cloves.
4. Rinse skillet and return to heat. When it is dry, add the remaining 2 tablespoons of the butter and cook until brown. Add the mushroom slices. Season with salt and pepper and cook until the liquid has evaporated and the mushrooms are golden.
5. Add 1 tablespoon of the cream to the mushrooms and bring to a boil.
6. Remove from heat and spread the mushrooms evenly over the spinach.
7. Whisk the remaining cream until soft peaks form. Whisk in the egg yolk and pour the egg/cream mixture evenly over the spinach.
8. Run briefly under the broiler until the top is golden.

To serve:

Serve immediately.

Gratin Dauphinois (Potato Bake)

4 large baking potatoes
 2 cups whole milk
 1 garlic clove
 Salt, pepper
 Nutmeg
 2 eggs

4 oz. Gruyère cheese, grated

Peel, slice and wash potatoes. Place them in a pot and cover them with cold milk. Bring them to a boil and simmer for 5 minutes.

Meanwhile, peel the garlic clove and rub it well all over the bottom and sides of a 1 quart baking dish. Preheat oven to 350 degrees.

Gently transfer the potato slices to the baking dish, layering as you go. Season each layer with salt, pepper, and a dash of nutmeg. Do not discard the milk.

Beat the eggs with the cooled milk and half of the grated cheese and pour over the potatoes. Cover with the remaining cheese. Bake for 45 minutes, or until the top is golden.

Gratin de Brocoli

Broccoli gratin with Mornay Sauce. Serves 4-6.

Ingredients

- 2 lbs. broccoli, separated into florets
- 4 Tablespoons butter + 1-1/2 Tablespoons for coating the dish
- 3 Tablespoons flour
- 1-1/2 cups milk
- 1/4 cup grated Parmesan + 1/4 cup grated Gruyère, mixed together
- salt & freshly ground pepper

Preheat oven to 375°F.

1. Bring a large saucepan of water to a boil. Add the broccoli, when the water returns to a boil, boil the broccoli for 4 minutes.
2. Drain the broccoli and refresh under cold running water. Spread on a kitchen towel to dry thoroughly.
3. While the broccoli is drying, heat the milk and prepare the roux:
 1. Pour milk into saucepan and allow to heat over medium-low heat. Do not allow to boil
 2. Roux: Melt the butter in a saucepan and stir in the flour. Continue stirring over moderate heat until the flour and butter foam together for about 2 minutes. Do not allow it to brown.
4. When the roux has stopped foaming, blend in the hot milk all at once, whisking constantly, until the mixture is smooth.
5. Return the milk/roux to high heat, continuing to whisk, as the sauce thickens and comes to a boil. Boil, stirring for 2 minutes and remove from heat.
6. Let cool for about a minute, then stir in all but 3 tablespoons of the cheese. season with salt and pepper.
7. Coat a baking dish with the 1-1/2 tablespoons of the butter. Spread 3 tablespoons of the sauce on the bottom of the dish.
8. Spread half of the broccoli, and cover with more sauce. Repeat once more with remaining broccoli and sauce.
9. Sprinkle the sauce with the reserved 3 tablespoons of the cheese and dot with remaining butter.
10. Bake for 30 minutes or until the cheese is nicely browned on top. Do not overbake.

To serve:

Serve hot directly from the gratin dish.

Gratin de Campagne

"Country" Gratin is a one dish meal of layered potatoes, Canadian bacon (or ham) and tomato sauce.

Ingredients

- 4 Tablespoons butter
- 2 medium onions, thinly sliced
- 3 Idaho potatoes, peeled & cut into 1/2-inch slices
- 1 lb. Canadian bacon, rind removed, cut into 1/4-inch slices (I have also used leftover ham)
- 1 cup tomato sauce
- salt & freshly ground pepper
- 3 Tablespoons grated Parmesan cheese

Preheat oven to 375°F.

1. Melt 2 tablespoons of the butter in a skillet, add the onions, cover the skillet and simmer slowly. Check occasionally to make sure they are not getting brown.
2. Pour a 1/4 cup of the tomato sauce on the bottom of a large baking or gratin dish.
3. Arrange a layer of the Canadian bacon on top of the tomato sauce, cutting pieces if necessary to completely cover the bottom of the pan.
4. Repeat this step, using the potato slices. Sprinkle with some pepper and a little salt.
5. Dice any leftover pieces of the bacon and potatoes and scatter over the potatoes. Pour on the remaining tomato sauce.
6. Top with the softened onions and season with a little more salt and pepper.
7. Melt the remaining 2 tablespoons of the butter in the skillet and pour over the gratin.
8. Bake for 45 minutes to an hour or until the potatoes are tender when pierced with the tip of a sharp knife.
9. Remove from oven and sprinkle with the Parmesan cheese. Place back in oven and cook an additional 15 minutes.

To serve:

Serve hot directly from the gratin dish.

Do ahead tip:

This dish may be made ahead up to step 8. Cool and refrigerate. Remove it from the refrigerator and allow it to rest for 1 hour before baking. Heat the oven to 450°F, sprinkle the casserole with the cheese and cook for 15 minutes.

Gratin de Courgettes et Tomates
Zucchini and Tomato Gratin. Serves 4.

Ingredients

- 1 garlic clove, halved
- 1 lb. zucchini, ends trimmed and thinly sliced
- 2 lbs. plum tomatoes (about 8 small), cored and thinly sliced
- 2 Tablespoons extra-virgin olive oil
- 1 teaspoon fresh thyme

- 1 cup freshly grated Parmesan cheese

Preheat oven to 450°F.

1. Rub the bottom of a porcelain gratin dish (14"x9"x2") with the cut side of the garlic clove.
2. Alternating slices of zucchini and tomato, arrange the vegetables in one layer.
3. Sprinkle with the thyme and oil.
4. Bake uncovered for 20 minutes.
5. Remove from oven, sprinkle on the cheese. Turn the broiler on and broil until the cheese is bubbly and browned.

To serve:

Serve hot directly from the gratin dish.

Gratin de Pommes de terre, Pommes et Poires Vertes

Potato, Apple and Pear Gratin. Serves 6.

Ingredients

- 4 large potatoes, peeled and thinly sliced
- 3 onions, thinly sliced
- 3 Red Delicious apples, washed, unpeeled, cored and thinly sliced
- 3 Bosc pears (not too ripe), unpeeled, cored and thinly sliced
- 3/4 cup butter
- 2 cups chicken stock

- 1 cup coarse, fresh bread crumbs
- salt & freshly ground pepper

Preheat oven to 325°F.

1. Heat 1/2 cup of the butter in a large sauté pan, add the onions and cook until soft and lightly colored. Remove to a plate.

2. In the same pan, sauté successively, the potatoes, then the apple and then the pears. Season all the vegetables and fruits with salt and pepper.

3. Grease a 1-1/2 quart baking dish with 2 tablespoons of the butter.

4. Build three layers as follows:

1. half the potatoes and onions mixed
2. all the apples and pears
3. the rest of the potatoes and onions

5. Add enough stock to cover and sprinkle with bread crumbs. Dot with the remaining butter.

6. Bake for 1 to 1-1/2 hours or until all the stock has been absorbed and the vegetables/fruits are tender. Add more stock during cooking time if necessary.

To serve:

Allow to cool slightly before serving directly from the dish.

Grumbeerekiechle au Chèvre Chaud *Potato Pancakes with melted goat cheese.*

Ingredients

- 2-1/4 lbs. firm, waxy potatoes
- 1 onion, finely chopped
- 2 Tablespoons parsley, chopped
- 2 eggs, beaten
- 1 Tablespoon plain flour
- 1 Tablespoon oil
- 12 oz. goat cheese log, cut into rounds

- Dressed salad

1. Peel and grate the potatoes.
2. Put them into a bowl and season to taste.
3. Mix the chopped onions, parsley, eggs and flour.
4. Add the egg mixture to the potatoes and stir well to blend. Leave to rest for 20 minutes.
5. Heat the oil in a non-stick frying pan. To make each pancake: Using a slotted spoon, scoop up about 1 tablespoon of the mixture, pressing down a little to extract some of the liquid.
6. Fry the pancakes, about 4 at a time, until golden on both sides. Add more oil as needed to keep the bottom of the pan lightly coated. Makes about 12 pancakes.
7. Preheat the broiler. Transfer the pancakes to a baking sheet.
8. top each pancake with 2 goat cheese rounds. Put them under the broiler for a few minutes until the cheese has melted.

To Serve:

Divide the dressed greens among 6 plates. Top the greens with two pancakes and serve. They make a nice first course or a light supper. They also go well with meat or smoked fish. Try them with some smoked salmon strips that have been marinated in olive oil and lemon and sprinkled with finely sliced green onion.

Source: *Alsace Gastronomique*

Ham and Cheese Quiche

This is a hearty, rich and filling pie. Serve with a salad for a complete meal. Easy to prepare, and very tasty !

Prep Time: approx. 15 Minutes. Cook Time: approx. 55

Minutes. Ready in: approx. 1 Hour 10 Minutes. Makes 1 - 9 inch pie (8 servings).

Printed from **Allrecipes**, Submitted by **Judy L. Bishop**

2 tablespoons all-purpose flour

1/2 teaspoon salt

1 cup half-and-half

1/2 cup chopped fresh spinach

1/2 cup canned mushrooms

1 (4.5 ounce) can ham, flaked

3 eggs
2 slices Swiss cheese
1 recipe pastry for a 9 inch single
crust pie

1/2 cup shredded Cheddar
cheese

Directions

- 1** Preheat oven to 350 degrees F (175 degrees C).
- 2** Beat together flour, salt, half-and-half and eggs in a medium bowl.
- 3** Place Swiss cheese flat in the pie crust. Arrange spinach evenly over Swiss cheese, then cover with mushrooms. Pour the flour and egg mixture over mushrooms. Cover with flaked ham and top with Cheddar cheese.
- 4** Bake in the preheated oven 45 to 55 minutes, until surface is golden brown.

Haricots verts à la provençale

Green Beans, provençale style, with tomatoes and garlic

Ingredients

- 3 tomatoes, peeled, seeded and chopped
- 2 garlic cloves, minced
- 1 shallot, minced
- 1 Tablespoon olive oil
- 1 lb. green beans, cut into 1-inch lengths

- 2 Tablespoons chopped fresh basil
- salt & freshly ground pepper

1. Heat the olive oil in a deep skillet or casserole. Add the shallot and garlic and cook for about 2 minutes.
2. Add the tomatoes and cook for 15 minutes, stirring frequently. All the liquid should have evaporated.
3. While the tomatoes are cooking bring some salted water to a boil and add the beans. Cook 4-6 minutes. Drain.
4. Add the beans to the tomatoes and stir to combine.

To serve:

Season with salt and pepper and serve immediately. Or they may be kept to serve at room temperature or even cold.

Les croquemitaine

*Small hot sandwiches of ham and cheese, that have been dipped in egg and baked.
No bread is used!*

Ingredients

- 16 slices of boiled ham, about 1/4" thick, that has been cut into neat squares
- 8 thin slices of Gruyère, cut the same size as the ham.

For the dipping batter:

- 1 teaspoon peanut oil
- 1 egg

- salt, pepper, cayenne pepper
- 5 Tablespoons flour
- 1 cup stale bread crumbs
- 4 Tablespoons melted butter + butter for the baking sheet

Preheat the oven to 400°

1. Lay out 8 pieces of the ham and cover each with a slice of the cheese. Top with the other piece of ham and press together. Cut each into 4 squares, to make small bite size pieces (bouchées).

2. Lightly beat the egg together with the oil and season with the salt, pepper and cayenne.

3. Spread the flour on one plate and the breadcrumbs on another. Roll each ham square in the flour, dip it into the egg and then roll it in breadcrumbs. Pat the breadcrumbs down neatly into the ham squares.

4. Place them on a buttered baking sheet. Sprinkle with the melted butter and bake for about 5 minutes or until golden brown.

To serve:

Serve hot from the oven.

Mediterranean Veggie Sauté

Preparation	Cooking Time	Serving	Style
10 Minutes	10 Minutes	4 People	Side Dish

Ingredients:

2 tbsp Olive oil
1 onion

garlic
1/2 red pepper
1 cup of snow peas
1 average sized zucchini
1/2 cup white wine
1/2 cup of table cream
salt
pepper

Directions:

Wash and cut the veggies into thin slices. Pour the olive oil into a large frying pan. Add the onion, garlic, red pepper, snow peas, and zucchini. Stir frequently. Cook over low heat until the veggies start to have a golden color then add the wine. Continue cooking over low heat until the wine has evaporated. Add the cream, salt, and pepper, and stir for one 1 minute more.

Pissaladière*

French Style "Pizza" with an onion and anchovy topping

Ingredients

- 1 lb. frozen bread dough, thawed

- 3 Tablespoons unsalted butter
- 2 Tablespoons olive oil
- 3 lbs. onions, very thinly sliced (I like Vidalia)
- 2 Tablespoons thyme leaves
- 16 anchovies, halved lengthwise
- 24 Niçoise olives, pitted

1. Melt the butter and 1 tablespoon of the olive oil in a saucepan. Add the onions and 1 tablespoon of the thyme.

2. Cover the saucepan and cook over low heat for 45 minutes, stirring occasionally until the onion is soft, but not brown. Season with some freshly ground pepper and allow to cool.

3. Preheat the oven to 400°F.

4. Roll out the bread dough to fit a jelly roll pan (about 15"x10").

5. Brush the bread with the remaining 1 tablespoon of the olive oil.

6. Spread the onions on the bread, then lay the anchovies in a lattice pattern over them.

7. Place an olive in the lattice diamonds.

8. Bake for 20 minutes.

To serve:

Sprinkle the tart with the remaining thyme leaves and cut into squares to serve. May be served hot or warm.

Provençal Potatoes with Tomatoes

Ingredients

(2 servings)

2 tb Olive oil
1 ts Tomato paste
1 lg All-purpose potato; scrubbed and cut into slices 1/16-in thick
1 Plum tomato cut into thin slices
Salt
Freshly ground black pepper
2 ts Parmesan cheese
1/2 ts Chopped flat-leaf parsley

Instructions

PREHEAT THE OVEN TO 400F. In a small bowl, whisk together the olive oil and tomato paste. Add the potato slices, tossing to cover evenly. In an 8-inch ovenproof skillet, layer the potatoes around the outside and in the center. Slide the tomato slices evenly between the sliced potato. Season lightly with salt and pepper, and heat the pan on top of the stove at medium-high heat until crackling noises are heard, about 1 1/2 minutes. Transfer the pan to the oven to bake until the slices are slightly crisp and the potato is tender when pierced with a knife, about 25 minutes. Remove, sprinkle on the Parmesan cheese and run the dish under the broiler just until the cheese is lightly colored, 1 1/2 to 2 minutes, watching carefully. Remove and sprinkle on the parsley, and serve.

JOANNA PRUESS - PRODIGY GUEST CHEFS COOKBOOK

Quiche Lorraine

Bacon, Swiss cheese and onions mingle in perfect harmony amidst the eggs and cream in this timeless classic. Perfect for breakfast, brunch, lunch, dinner or just an indulgent

snack! Prep Time: approx. 15 Minutes. Cook Time: approx. 55 Minutes. Ready in: approx. 1 Hour 20 Minutes. Makes 1 - 9 inch pie (6 servings).

Printed from **Allrecipes**, Submitted by **Jennifer**

1 recipe pastry for a 9 inch single crust pie	4 eggs, beaten
12 slices bacon	2 cups light cream
1 cup shredded Swiss cheese	3/4 teaspoon salt
1/3 cup minced onion	1/4 teaspoon white sugar
	1/8 teaspoon cayenne pepper

Directions

- 1** Preheat oven to 425 degrees F (220 degrees C).
- 2** Place bacon in a large skillet, and fry over medium-high heat until crisp. Drain on paper towels, then chop coarsely. Sprinkle bacon, cheese and onion into pastry shell.
- 3** In a medium bowl, whisk together eggs, cream, salt, sugar and cayenne pepper. Pour mixture into pastry shell.
- 4** Bake 15 minutes in the preheated oven. Reduce heat to 300 degrees F (150 degrees C), and bake an additional 30 minutes, or until a knife inserted 1 inch from edge comes out clean. Allow quiche to sit 10 minutes before cutting into wedges.

Ratatouille

Ratatouille is a southern French dish made from eggplant, zucchini, onions, peppers, tomatoes, and garlic. There are many different variations, and today you can find ratatouille pies, soups, and quiches. I like this version adapted from Julia Child's *Mastering the Art of French Cooking (Volume 1)*, Knopf, 1971, because it preserves the integrity of each type of vegetable and is moist without being soupy. It has the additional advantage of using a small amount of oil because of the initial roasting of the eggplant and zucchini.

Ingredients

- 1/2 pound zucchini, scrubbed, and sliced into 1/8-inch slices
- 1/2 pound eggplant, scrubbed, and sliced into thin (3/8-inch) slices, about 4-inches by 1-inch
- 3 T. olive oil
- 1/2 pound thinly sliced yellow onions
- 1 sliced green bell pepper
- 2 cloves mashed garlic
- 1 pound ripe tomatoes, peeled, seeded, and juiced
- 3 T. parsley
- salt and pepper

Preheat oven to 400°F. Spray two cookie sheets with olive oil or another vegetable oil spray. Put the zucchini and eggplant slices on the cookie sheets. Brush very lightly with olive oil, and bake until slightly brown on each side. In a skillet, cook onions and peppers slowly in 2 T. olive oil for about 10 minutes. Stir in garlic, and season to taste. Slice tomato pulp into 3/8-inch strips. Place tomato slices over onions and peppers. Season with salt and pepper. Cover the skillet and cook over low heat for 5 minutes. Uncover, baste with the tomato juices, raise heat, and boil for several minutes, until most of the juice has evaporated. Put 1/3 of tomato mixture in the bottom of a casserole. Sprinkle with 1 T. parsley. Arrange 1/2 of the eggplant and zucchini on top, then half of the remaining tomatoes and parsley. Put the rest of the eggplant and zucchini, and finish with the remaining tomatoes and parsley. Cover and simmer for 10 minutes. Correct seasoning. Raise heat for 15 minutes, basting if dry. Serve cold, warm, or hot.

Chunky Ratatouille

This hearty, healthy stew of eggplant, zucchini, peppers and tomatoes is a French country classic.

2 Tbsp. oil
2 large onions, cut into 1/4" slices
2 cloves garlic
2 green peppers, about 3/4 lb., cut into 1 1/2" pieces
2 zucchini, about 1 lb., cut into 1" chunks
1 eggplant, about 1 lb., cut into 1" chunks
2 tsp. sugar
1 1/2 tsp. salt
2 whole bay leaves
1 1/2 tsp. dried thyme
1/2 tsp. dried oregano
1 can (28 oz.) Italian plum tomatoes, drained and coarsely chopped
1/2 cup dry white wine

In large pot or Dutch oven heat oil over medium heat. Add sliced onions and minced garlic; cook until tender, about 5 minutes. Stir in green pepper pieces; cover and cook until tender, about 15 minutes. Add zucchini, eggplant, sugar, salt, bay leaves, thyme, oregano, plum tomatoes and white wine; bring to a boil. Reduce heat to medium-low, cover and simmer until vegetables are tender, about 15 minutes.

Sablés (Cheese Triangles)

1 C. butter or margarine

2 C. (8 oz.) shredded sharp Cheddar cheese
about 2 ½ C. all-purpose flour

¼ tsp. salt

Dash of red ground pepper (cayenne)

1 egg, lightly beaten

Combine butter, cheese, 2 ½ cups of the flour, salt and red pepper; rub mixture with your fingers until particles are of fairly even size. Shape into a ball.

On a well-floured board, roll out until dough is ¼ inch thick. Turn occasionally to make sure dough is not sticking; add flour as needed. Cut into 2-inch triangles. Place on a greased baking sheet and brush triangles lightly with egg.

Bake in a 350 degree oven for 10-12 minutes or until lightly browned. Let stand for 3 to 5 minutes, then transfer to wire racks to cool. Package airtight and store for up to 3 days at room temperature. Freeze for longer storage. Makes 7-8 dozen.

Soupe au Pistou

Vegetable and Bean Soup with Pistou. This recipe makes 10-12 servings.

Ingredients

- 2 cans (19-oz) cannellini beans, drained & rinsed
- 1/4 cup olive oil
- 4 garlic cloves, peeled & minced
- 4 small leeks, cleaned, trimmed and minced
- 4 carrots, diced
- 2 celery ribs, sliced into 1/2 inch pieces
- 1/2 cup celery leaves
- 2 potatoes, peeled & cut into 1/2-inch cubes
- 12 cups water
- 14-1/2 oz. can diced tomatoes
- 1/2 lb. fresh green beans, cut into 1-inch pieces
- 1 lb. small zucchini, cut into 1/3-inch dice
- 1/3 lb. small pasta, such as orzo or ditalini
- salt & freshly ground pepper

For the Pistou:

- 3 cloves garlic, peeled
- 2 cups fresh basil
- 1/3 to 1/2 cup olive oil
- 1/2 cup grated Parmesan cheese
- salt & freshly ground pepper

1. Heat the 1/4 cup of olive oil in a large pot over med-high heat. Add the garlic, leeks, carrots, celery and celery leaves and sauté 5 to 7 minutes. The vegetables should be soft. Add the potatoes.
2. Cover the vegetables with the water and stir in the tomatoes. Season with salt and pepper. Bring to a boil, and simmer, uncovered, 40-45 minutes.
3. Add the cannellini beans, green beans, zucchini and pasta and continue simmering until the vegetables are tender and the pasta is cooked ~ about 15-20 minutes.
4. For the pistou: Put the basil in a food processor bowl. Using a garlic press, press the garlic on top of the basil. Process until finely chopped.
5. With the machine running, slowly add the olive oil continuing until the mixture becomes pasty. Add the parmesan and process some more. Season with the salt and pepper.

To serve:

Ladle the soup into bowls and stir in a tablespoon of the pistou. The extra pistou should be passed at the table so that more can be added if desired.

Tarte au Chèvre *Goat Cheese Tart*

Ingredients **For the pastry:**

- 1-1/2 cups all purpose flour, plus extra for rolling
- 7 tablespoons cold unsalted butter, cut into pieces
- a pinch of salt
- 3-4 Tablespoons cold water

Goat cheese Filling:

- 3 large eggs
- 1 cup sour cream or crème fraîche
- 3 Crottin de Chavignol goat cheeses, about 2-3 oz. each
- 2 oz. finely grated Gruyère cheese, about 1 cup
- small bunch chives
- fine sea salt
- parchment paper and beans or baking weights
- a loose-based tart pan, 11 inches in diameter

To make the dough, put the flour, butter, and salt in a food processor and, using the pulse button, process until the butter is broken down (about 5-10 pulses). Add 3 tablespoons cold water and pulse just until the mixture forms coarse crumbs; add 1 more tablespoon if necessary, but do not do more than 10 pulses.

Transfer the dough to a sheet of parchment paper; form into a ball, and flatten to a disk. Wrap in the paper and refrigerate for 30-60 minutes.

Roll out the dough on a floured work surface to a disk slightly larger than the tart pan. Carefully transfer the dough to the pan, patching any holes as you go, and pressing gently into the sides. To trim the edges, roll a rolling pin over the top, using the edge of the pan as a cutting surface, and letting the excess fall away. Tidy up the edges and refrigerate until firm, about 30-60 minutes.

Prick the dough all over, line with the parchment paper, and fill with beans or weights. Bake in a preheated oven at 400°F for 15 minutes, then remove the paper and weights and bake until just golden, 10-15 minutes more. Let the tart crust cool slightly before filling. Do not turn off the oven.

To make the filling, put the eggs, sour cream and a large pinch of salt in a bowl and beat well. Slice each goat cheese into 3 rounds and arrange in the tart crust. Pour in the egg mixture and sprinkle with the Gruyère. Snip the chives with kitchen shears and sprinkle over the top. Bake for 20-30 minutes or until browned. Serve warm.

Serves 4-6.

Tarte au soufflé de tomates et basilic

Tomato and Basil Soufflé Tart

Ingredients

- 1 recipe [pâte brisée](#), roll into 10-inch tart pan and blind bake 15 minutes; remove beans or weights and bake an additional 10 minutes to dry out bottom
- 4 Tablespoons olive oil
- 2 cups very thinly sliced onions
- 6 garlic cloves, germ removed and minced
- 2-1/2 lbs. fresh tomatoes, peeled, seeded and coarsely chopped (5 cups)
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/4 cup fresh basil leaves, lightly packed
- 1 cups crustless bread cubes
- 2 egg whites
- pinch Cayenne pepper
- salt & freshly ground pepper

1. Heat the oil in a large skillet over med. heat. Add the onions and garlic and cook, stirring often, until soft -- about 5 minutes.

2. Add the tomatoes, sugar, salt, basil and cayenne. Cover and cook for 15 minutes.

3. Uncover and mash the bread into the sauce with a fork until mixed. Cook, uncovered, for 15 minutes. Check seasoning, may need to add more salt. Preheat oven to 400°F.

4. Beat egg whites until firm and fold them into the tomato mixture. Pour into the tart shell.

5. Bake for 20-25 minutes or until lightly golden.

To serve:

Cut into 6 to 8 wedges and serve warm or at room temperature.

Pâte Brisée

Short Crust

Ingredients

- 1-1/4 cups all-purpose flour
- 1/2 cup (1 stick) unsalted butter, cut into small pieces and chilled
- 1/8 teaspoon salt

- 3 Tablespoons ice water

Makes 1 9"-10" tart/quiche shell

1. Put the flour and salt into the bowl of a food processor. Pulse to combine, about 20 seconds.
2. Add butter; pulse until mixture resembles coarse meal.
3. With the motor running, slowly add the ice water and process until dough starts coming together.
4. Remove from processor and pat into a disk.
5. Wrap in plastic wrap and chill at least 1 hour.

Tarte Nyonsaise

Tomato Tart with mustard, cheese and Niçoise olives.

Ingredients

- ☐ 1 recipe [pâte brisé](#)
- ☐ 2 Tablespoons Dijon mustard
- ☐ 1 egg, lightly beaten
- ☐ 1-1/2 cups Gruyère or Comté cheese
- ☐ 10 1/4-inch thick slices of fresh tomato
- ☐ several Niçoise (or Kalmata) olives, pitted
- ☐ 1 teaspoon olive oil
- ☐ salt & freshly ground pepper

Preheat oven to 450°F. 1. Line a 10-inch tart pan with the pastry.

2. Whisk the mustard into the beaten egg, then spread on the bottom of the unbaked shell.

3. Sprinkle the cheese over the mustard/egg mixture. Decorate the top with the tomato slices, laying them flat and leaving a small space between each slice.

4. Dot with the olives and dribble the olive oil over the top of the tart.

5. Bake in the lower part of the oven for 30 minutes.

To store:

Remove from oven and sprinkle with the salt and pepper. Serve immediately.

Pâte Brisée Short Crust

Ingredients

- 1-1/4 cups all-purpose flour
- 1/2 cup (1 stick) unsalted butter, cut into small pieces and chilled
- 1/8 teaspoon salt
- 3 Tablespoons ice water

Makes 1 9"-10" tart/quiche shell

1. Put the flour and salt into the bowl of a food processor. Pulse to combine, about 20

seconds.

2. Add butter; pulse until mixture resembles coarse meal.
3. With the motor running, slowly add the ice water and process until dough starts coming together.
4. Remove from processor and pat into a disk.
5. Wrap in plastic wrap and chill at least 1 hour.

Tartelettes aux cèpes et au chèvre

Mushroom and Goat Cheese Tartlets

Ingredients

- 1 oz. dry cèpes (porcini mushrooms)
- 2 Tablespoons unsalted butter
- 1 Tablespoon minced shallot
- 2 garlic cloves, peeled & pressed
- 8 oz. shitake or white mushrooms, sliced (or a combination of the two works well also)
- 2 Tablespoons dry red wine
- 2 Tablespoons whipping cream
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 refrigerated pie crust
- 5 oz. chèvre (soft, like Montrachet brand)

1. Re-hydrate the mushrooms: place in a bowl with enough warm water to cover and allow to steep for 15 minutes.
2. Drain the mushrooms and rinse thoroughly. Finely chop them.
3. Melt the butter in a large skillet. Add the shallot and garlic and stir once or twice. Add the shitake/white mushrooms and cook for 4-5 minutes.
4. Add the cèpes and cook for an additional 3 minutes.
5. Slowly add the wine and cook while stirring constantly for 2 minutes.
6. Add the cream and cook, stirring, an additional 2 minutes. Stir in the salt and pepper, remove from heat and allow to cool 20 minutes.
7. Preheat oven to 375°F. Bring the crust to room temperature as instructed on the package.
8. When the pie crust is ready, remove from plastic and unfold. Using a 2-1/4-inch, fluted, round biscuit cutter or cookie cutter, cut out 24 rounds.
9. Fit the rounds into 1-3/4-inch muffin tins, pressing to fit. Fill each with a scant tablespoon of the mushrooms and top each with about 1 teaspoon of the goat cheese.
10. Bake 20-25 minutes or until the edges are lightly browned.

To serve:

Allow to cook for 5 minutes in the pan, then remove and serve immediately.

The French Croissant

From [*Bernard Clayton's Complete Book of Small Breads*](#) (Canada, UK), by Bernard Clayton, Jr.

One of the finest croissants I was ever served was aboard the transatlantic passenger liner the SS France. On a round-trip voyage of the ship, I spent several memorable days with her bouchers and pâtissiers working and observing. Unlike today's one-class cruise ships, the France carried first-class and second-class passengers. In the ship's bakery, the croissants for the first-class dining room were made in the traditional crescent shape, while the same croissants destined for the other dining room were not given the quarter-moon shape but left straight. "When we are making hundreds, it just takes less time to shape and we can get more of them on a baking sheet," explained M. Gousse, the pâtissier. This is the SS France recipe for its feather-light (1-ounce) croissant.

Ingredients:

3 Tbsp flour
3 sticks butter (3/4 pound) of butter and margarine, equally divided and softened at room temperature
4 cups all-purpose flour, approximately
2 tsp salt
2 Tbsp sugar
2 packages dry yeast
1/4 cup warm water
1-1/2 cups milk, warmed to 80°F to 90°F (27°C to 32°C)
1/2 cup half-and-half, warmed
1 egg
1 Tbsp water

Instructions:

Sprinkle 3 Tbsp flour over butter and blend together on the work surface. On a length of foil, fashion a 6" square of soft butter; fold over the sides of the foil to enclose. Place in the refrigerator to chill for 2 to 3 hours.

While the butter is chilling, prepare the dough. To mix by hand, in a large mixing or mixer bowl, blend 2 cups of the flour with salt and

sugar. Dissolve yeast in warm water and add it and the warmed milk and half-and-half to the flour mixture. Stir with a wooden spoon or the flat blade of an electric mixer to thoroughly blend the batterlike dough, about 2 minutes.

Stir in additional flour, 1/4 cup at a time, to make a soft but not sticky dough (it will stiffen when chilled.) Knead by hand or under a dough hook for 5 minutes to form a solid mass.

If using a food processor, attach the steel blade. Place 2 cups flour in the work bowl and add the dry ingredients. Pulse to mix. Pour the 1/4 cup water, milk, and half-and-half through the feed tube. Pulse once or twice to be certain that all dry ingredients are moistened. Add the balance of the flour, 1/2 cup at a time, turning the machine on briefly after each addition. When the mixture forms a mass and begins to clean the sides of the bowl, knead for 30 seconds. Don't overknead!

This begins the process of cooling the dough and at the same time allowing it to rise. Cover the bowl with plastic wrap and place in the refrigerator for at least 1 hour.

Determine that both butter and dough are about the same temperature — 65°F (23°C) is ideal. The block of butter should bend but not break (too cold) nor be oily (too warm) when bent slightly. This may mean taking the butter out of the refrigerator an hour or so early to reach workable temperature. Likewise for the dough. Place the dough on a floured work surface and with the hands press it into a 10" square. Unwrap the block of butter and lay the block diagonally on the dough. Bring each point of dough into the center, overlapping the edges at least 1". Press the dough into a neat package. With a heavy rolling pin, roll the dough into a rectangle, approximately 8" x 18". This dimension is not critical.

Caution: If the butter seems to be breaking into small pieces under the dough rather than remaining solid, allow the dough/butter to warm a few minutes. But if the butter softens, becomes sticky, and oozes while making the turns, put the dough back into the refrigerator for several minutes.

Fold the length of dough into thirds, as for a letter. Turn so that the open ends are at twelve and six o'clock. Roll again into a rectangle. This time, fold both ends into the middle and then close, as one would a book. The dough will now be in 4 layers. Wrap the package of dough in a cloth (an old tea towel is good) that has been soaked in cold water and wrung dry. Place the wrapped dough in the refrigerator to relax and chill for 1 or 2 hours.

Remove the dough from the refrigerator and place on the floured work surface. Unwrap, roll out, and fold in thirds, as for a letter. This is the final turn before it is rolled out and cut into croissants. Dampen cloth again and wrap loosely around the dough. Place the package in a plastic bag so moisture will be retained (not pulled out of the cloth). Leave in the refrigerator 4 to 6 hours or overnight.

Mix together the egg and 1 Tbsp of water. Have ready the egg wash, a knife or pastry cutter, and a wooden yardstick if you wish the pieces to be cut precisely otherwise, plan to cut them freehand. You may have or can borrow a French croissant cutter that cuts the dough into triangles.

Sprinkle work surface with flour. Roll the dough until it is a generous 10"-x-38" rectangle, and, most importantly, about 1/4" thick. This is a crucial dimension, since it determines the size and texture of the croissants. Trim irregularities to make the strip uniform in width. Cut the strip lengthwise to make two 5" pieces. Mark the strip into triangles, 5" wide on the bottom. Using a yardstick as a guide, cut through the dough with a pastry or pizza cutter or knife. Separate the triangles, place them on a baking sheet, and chill for 15 to 20 minutes. Roll the dough into the traditional croissant shape, by rolling the triangle from the bottom to the point.

Place the croissants on a baking sheet and allow to rise for 1 to 2 hours, in which they will double in volume.

Preheat the oven to 425°F (220°C). Bake the croissants for 22 to 25 minutes. Allow them to cool on a rack before serving.

Yield: 24 to 30 croissants

Tomates à la provençale

Baked Tomatoes with garlic and olive oil

Ingredients

- 8 fresh, ripe tomatoes, stem removed & cut in half horizontally & squeezed to remove seeds
- 6 Tablespoons olive oil
- 1/2 cup fresh bread crumbs
- 2 Tablespoons minced parsley or basil
- 2-4 garlic cloves, depending on size & your preference, minced
- salt & freshly ground pepper

Preheat oven to 425°F.

1. Lightly oil a baking dish large enough to hold the tomatoes in a single layer.
2. Mix the bread crumbs, herb and garlic.
3. Heat 3 Tablespoons of the olive oil in a skillet over med-high heat. Sprinkle the cut side of the tomatoes with salt and pepper and place cut side down in the hot oil. Cook 3 minutes, turn and cook one more minute.
4. Transfer them to the baking dish, cut side up. Repeat with any remaining tomatoes.
5. Spoon garlic mixture over tomatoes and sprinkle with the remaining olive oil. Bake 15 minutes, or until tender.

To serve:

May be served hot, warm or at room temperature.

Tuiles au Parmesan

Makes about 25-30 Parmesan Crisps

Ingredients

- 1-1/2 cups freshly grated Parmigiano-Reggiano cheese
- assorted sprigs of freshly herbs: tarragon, parsley, dill, and/or thyme leaves
- a 2-inch round cookie cutter to use as a guide

Place a 2 nonstick baking sheets in the freezer at least 30 minutes before starting the tuiles. Preheat the oven to 400°F.

1. Using the cookie cutter as a guide, sprinkle 1 tablespoon of cheese into the cutter. Using your fingers, spread out the cheese as thinly as possible. Repeat, leaving about 1-inch between each crisp.

2. Lightly chop the herbs and mix them together. Sprinkle a few on each round.

3. Place the sheet in the center of the oven and bake 2-3 minutes, watching to be sure the chips do not brown. Remove immediately and transfer to a cool surface to help stop the cooking.

To serve:

Serve immediately.